

One Bowl Chocolate Cake III

Ingredients

2 cups white sugar	2 eggs
1 3/4 cups all-purpose flour	1 cup milk
3/4 cup unsweetened cocoa powder	1/2 cup vegetable oil
1 1/2 teaspoons baking powder	2 teaspoons vanilla extract
1 1/2 teaspoons baking soda	1 cup boiling water
1 teaspoon salt	

Directions

- ❖ Preheat oven to 350 degrees F (175 degrees C). Grease and flour two nine inch round pans.
- ❖ In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil and vanilla, mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.
- ❖ Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.



